

BEVERAGE MENU

WATERFALL BAR DRINKS

JUNGLE BIRD	135
<i>Plantation 3 stars Rum, Campari, Pineapple, Lime, Sugar</i>	
FLYING KANGOROO	135
<i>T&T Vodka, Rhum Agricole AOC, Vanilla, Coconut Cream, Passionfruit, Orange</i>	
SPICY ORANGE MARGARITA	135
<i>Blanco Tequila, Créole Orange Shrub, Lime, Sugar, Doc Fire Bitters</i>	
CUCUMBER GIN MOJITO	135
<i>Tanqueray Gin, Sugar, Lime, Mint, Cucumber, Butterfly Pea Tea, Soda Water</i>	
MAI TAI HAWAII	135
<i>Plantation Dark Rum, Rhum Agricole AOC, Almond, Pineapple, Lime, Angostura Bitters</i>	

SPIRITS

RUM		
The Kraken Black Spiced - Bermudas	120	/ 1300
Matusalem 15 - Dominican Republic	135	/ 1500
Eminente Ambar Claro - Cuba	145	/ 1650
Diplomatico Reserva - Venezuela	160	/ 1700
<i>Orientalist Solera 23 years -</i>		
<i>Thailand / Philippines</i>	185	/ 2100
<i>Zacapa 23 years - Guatemala</i>	210	/ 2400
GIN		
Hendrick's	135	/ 1400
Tanqueray No. 10	140	/ 1500
London No. 3	180	/ 1750
Monkey 47	190	/ 1900
VODKA		
Belvedere	110	/ 1100
Ketel One	120	/ 1150
Grey Goose	140	/ 1400
Belvedere B10.....	340	/ 3900
MEZCAL / TEQUILA		
Rancho Alegre	130	/ 1500
Patron Silver	150	/ 1800
Zunte Gold Mezcal	250	/ 2990
Don Julio 1942	400	/ 5500
WHISKEY		
Buffalo Trace Bourbon	130	/ 1500
Ardbeg 10 Years	140	/ 1820
The Chuan	180	/ 2600
Hakusha NAS	250	/ 3200

ZERO ABV - MOCKTAILS 90

EAGLE BEACH	<i>Cinnamon yuzu cordial, passionfruit, lime</i>
BACALAR LAGOON	<i>Tropic All, 5 Spice Syrup, Lime Juice, Grapefruit Soda</i>
TRUNK BAY	<i>Herb All, Kombucha, Lime, Basil, Mint, Honey</i>



LOW ABV - PITCHERS 490

PALOMA GRANDE	<i>Blanco Tequila, Grapefruit, Orange, Lime, Sugar, Grapefruit Soda</i>
ITALIAN SPRITZ	<i>Tanqueray Gin, Limoncello, Basil Syrup, Lemon, Sparkling Wine, Soda Water</i>
COFFEE HOUSE PUNCH	<i>Hennessy VSOP Cognac, Plantation 3 stars Rum, Peach, Cascara Tea, Lemon, Sugar</i>

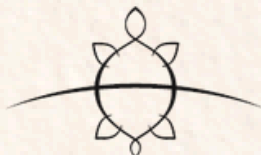
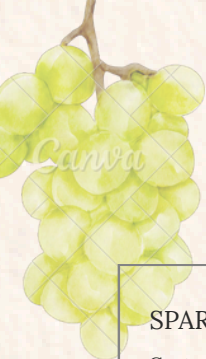
SEASONAL COCKTAILS 130

MANGO GROOVE	<i>Cointreau, Mango, Sugar, Lime</i>
LAKSHIMI	<i>Plantation Rum 3 stars, Watermelon, Cucumber, Lemon</i>
ANDY WARHOL	<i>Blanco Tequila, Banana Liqueur, Rooibos Tea Syrup, Lemon</i>
THE ORIENTALIST	<i>Tanqueray Gin, Lychee, Apple, Grenadine, Lemon</i>
BONDI BEACH	<i>T&T Vodka, Passionfruit, Vanilla, Lemon</i>

WATERFALL BITES

 ROCK SHRIMP TEMPURA.....	228
<i>Spicy & smoked glaze, rocket salads</i>	
 SALT & PEPPER CALAMARI	220
<i>Battered squid rings, chipotle mayo</i>	
 CRISPY BONELESS	
CHICKEN WINGS	160
<i>Smoked chipotle mayo</i>	
 GUACAMOLE & CHIPS	155
<i>Homemade guacamole, corn chips, salsa verde, pico de gallo</i>	
 CHICKEN SATAY	150
<i>Pineapple, peanut sauce</i>	
 CHAR SIU BAO (3pcs)	160
<i>Steamed BBQ pork buns</i>	
 HAR GAO (4PCS)	128
<i>Steamed prawn dumpling, X.O sauce</i>	
STEAMED EDAMAME.....	90
<i>Steamed soya bean</i>	
TRUFFLE & PARMESAN FRIES	90
<i>36 months parmesan truffle blend</i>	

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. Please advise our associates if you have any food allergies or special dietary restrictions. All prices are in Hong Kong Dollar and subject to 10% service charge. The additional 1% in your bill supports local charity Zero Footprint Asia to help regional farmers shift to more climate friendly practices.



BEVERAGE MENU

WINE

SPARKLING / CHAMPAGNE



Cartemisia, Prosecco Extra Dry NV	110 / 550
Veuve Clicquot, Yellow Label NV	180 / 900
Ruinart, Blanc de Blancs NV	1600

ROSÉ

Château d' Esclans, Rosé Whispering Angel, Côtes de Provence, France.....	110 / 550
Château Minuty "Rosé et Or", Côtes de Provence, France	650

WHITE

Cecilia Beretta, Pinot Grigio, Tunella, Italy	120 / 580
Justin Girardin, Bourgogne, Chardonnay, Burgundy, France	150 / 700
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	180 / 880
Domaine Les Aricoques, "Pan!" Altesse Roussette de Savoie, France	600
Giant Steps, "Circle of Fifths" Chardonnay, Yarra Valley, Australia	750

RED

Bodegas Albamar, Fusco, Menica, Ribeira Sacra, Spain	120 / 580
Regis Forey, Bourgogne Pinot Noir, Burgundy, France	150 / 700
Francois Thienpont La Parcelle du Rocher, St. Emilion, Grand Cru, France	180 / 880
Syrahmi, "Demi" Shiraz Heathcote, Australia	700
Legacy Peak, Cabernet Sauvignon, Ningxia, China	850

BEERS

BOTTLED BEER

Poretti - Italy	80
Corona - Mexico	80
Tsingtao - China	80
Young Master ZERO - Hong Kong	80
Carlsberg 0.0% - Denmark	80

CIDER

Magners Original - Ireland	80
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DRAUGHT BEER

Young Master - Hong Kong 300ml / 500ml	80 / 95
Carlsberg - Denmark 300ml / 500ml	80 / 95
Sapporo - Japan 300ml / 500ml	80 / 95

ALCOHOL - FREE SPARKLING

FRENCH BLOOM



"Le Rosé", France	135 / 650
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COFFEE BY %ARABICA

ESPRESSO MARTINI 125

Espresso 70 Latte 70

Americano 70 Flat white 70

Double espresso 75 Cappuccino 70

Served hot or iced, choice of

regular / skim / oat / almond / soy milk

COCONUT FRAPPUCCINO 110

Fresh coconut, espresso, coconut milk, syrup add rum + 50

COLD BREW 80

TEA

..... 80

English breakfast

Jasmine green

Earl Grey

Darjeeling

Peppermint

Lemongrass & ginger

Chamomile

Pu'er

ICED TEA

..... 98

RASPBERRY & LEMON

English breakfast tea, raspberry, lemon

YUZU & ELDERFLOWER

Japanese green tea, yuzu, elderflower, lemon, orange

CHAMOMILE & APPLE

Chamomile flower tea, apple

LEMONGRASS & GINGER

Butterfly pea tea, lemongrass, ginger

SOFTS & JUICES

JUICES 80

Orange, grapefruit, pineapple, watermelon

SOFT DRINKS 68

Coke, coke zero, sprite, fanta orange, ginger ale

COCONUT 95

Fresh coconut water

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